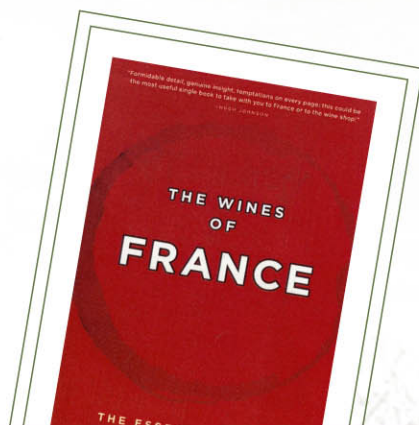
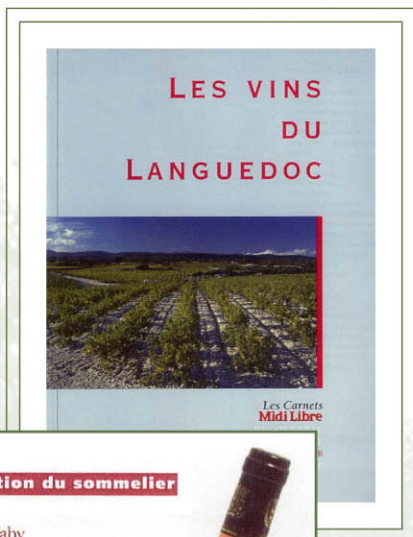


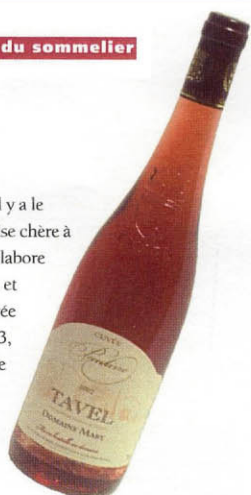
Maby

domaine



La sélection du sommelier

Domaine Maby
Roger Maby
30126 Tavel
04 66 50 03 40
« Il y a le rosé et il y a le Tavel ! » une devise chère à Roger Maby qui élabore des vins profonds et aromatiques. Cuvée *La Forcadrière* 2003, 7,10 €. Gamme de 7 € à 10 €.



Tavel

A southern Rhône AC on the right bank of the river known for big, dry rosés with a distinctly southern tang. Drink the youngest available.

PRICES: \$ to \$\$

PRODUCERS: L'ANGLORE ↑ ♦ Ch d'Aqueria: the best-known Tavel producer; competent, commercial wines ♦ DOM DU JONCIER ♦ DOM LAFOND ROC-ÉPINE ♦ Dom Maby: the *La Forcadrière* bottling is strong, mineral, and firm—very nice ♦ DOM DE LA MORDORÉE ☆ ♦ Ch de Trinqueddel: lovely, fresh, structured, lipsmacking Tavel.

Lirac

A southern Rhône AC for reds, rosés, and whites. Next to Tavel, many producers make wines in both ACs.

BEST RECENT VINTAGES: 2005, 2004, 2003, 2001.

PRICES: \$ to \$\$\$

PRODUCERS: Clos de Sixte: see DOM GRAND VENEUR ☆ ♦ Ch le Devoy Martine: *Circius*, a chunky red, is worth trying by the glass ♦ DOM DU JONCIER ♦ DOM LAFOND ROC-ÉPINE ♦ Dom Maby: *La Fermade* red would make a nice wine-bar quaff ♦ CH MONT-REDON ♦ DOM DE LA MORDORÉE ☆ ♦ DOM SAINT-ROCH ☆.

LIRAC AC

FRANCE, Southern Rhône

☞ Grenache, Syrah, Mourvèdre, Cinsaut, Carignan
☞ Clairette, Grenache Blanc, Bourboulenc and others
This excellent but underrated AC, between TAVEL and CHATEAUNEUF-DU-PAPE, makes wines that resemble both its more famous neighbours. There are 714ha (1764 acres) of vines producing nearly four million bottles a year, mostly red and rosé. The red has the dusty, spicy fruit of Châteauneuf-du-Pape, without achieving the intensity and power of the best examples, plus an attractive metallic streak. The rosés are breezier, more refreshing than Tavel, and can have a lovely strawberry fruit. Drink them sharpish. The reds age very well but are always delicious young. When on form, the whites can be as good as white Châteauneuf-du-Pape. Clairette is the chief grape, with other local varieties like Bourboulenc and Picpoul added. Drink it young, though, before the perfume goes. Best years: (reds) 2001, '00, '99, '98, '97, '96, '94, '91, '90. Best producers: (reds) Amido, Aquéria, Bouchassy, la Genestière, Joncier, Lafond-Roc-Épine, Maby, Mont-Redon, la Mordorée, Pélaquié, Roger Sabon, St-Roch, Ségrès, Tavel co-opérative.

TAVEL AC

FRANCE, Southern Rhône

☞ Grenache Noir, Cinsaut, Clairette and others

The Tavel AC applies only to rosé wine, but one that boasts a hefty degree of alcohol as well as a big, strong, dry taste. The Tavel vineyards, west of Orange, are fairly extensive at 950ha (2347 acres). Grenache Noir is the dominant grape and gives ripe juicy flavours to the young wine, unfortunately frequently diluted by Cinsaut. Altogether nine grapes are allowed, but Grenache and Cinsaut are the important ones. The best producers allow the grapes to soak with the juice for a few hours before fermentation to add colour as well as perfume and flavour, but too frequently Tavel is very pale orange-pink and decidedly short on perfume and freshness. Drink young. Best producers: d'Aqueria, *la Forcadrière*, Genestière, GUIGAL, Montézargues, de la Mordorée, Vignerons de Tavel, Trinqueddel.

